

FOSTER BURGER

Open 11 AM - 10 PM

Sunday - Saturday

503.775.2077

www.FosterBurger.com

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STARTERS

SALADS/SOUP

Eat Your Greens **5**

Baby greens, beets, cucumbers, croutons and whatever else is in season.
Choice of Ranch, Citrus Vinaigrette, or Green Goddess Dressings.

The Wedge **9**

Iceberg lettuce with Green Goddess* house cured pork belly, blue cheese, chopped hard egg, cucumber, radishes, oil-cured sun dried tomatoes and croutons.

Citrus Portobella Pepper Salad **8**

Beer braised portobella mushroom sliced and tossed with Mama Lil's pickled peppers, shaved fennel, red onion, citrus segments, pecorino cheese and arugula with citrus vinaigrette

Foster Chili **cup 4/ bowl 6**

Zesty house-made chili topped with green onions, shredded cheddar and monterey jack cheese

Did you know?

OUR BLACKBOARD is "chalk-full" of food and drink specials.
Take a look for today's offerings!

FRIES

Side of House Cut Fries **small 3.5 / large 5.5**

Poutine **small 7 / large 10**

House cut fries with cheese curds and vegetarian gravy.

Woodstock Poutine **small 9 / large 12**

Cheese curds, vegetarian gravy, herbed mushrooms and grilled onion.

FoPo Poutine **small 9 / large 12**

Cheese curds, vegetarian gravy, house cured pork belly and sauteed onion.

Onion Rings **small 5 / large 7**

Beer Battered and deep fried. Served with Sriracha dipping sauce.

Black & White Fries **small 6 / large 9**

House cut fries with pecorino cheese, truffle oil, and our house made squid ink aioli*.

Chili Cheese Fries **small 8/ large 10**

House cut fries smothered in chili, shredded cheddar monterey jack cheese, green onions, and sour cream.

*These burgers are cooked to order and some dressings may contain raw eggs. Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

**Our kitchen is not allergen-free.

FOSTER BURGER

BURGERS

CLASSICS

We serve all natural, grass-fed, hormone free, locally raised beef and lamb. Our turkey is NW raised from Norbest Farms. All of our burgers are served on fresh baked Sesame Brioche Buns from Philippe's Bakery. Classic Burgers are served with lettuce, onion, house-made pickles and Foster sauce.

Foster	7
Locally raised 1/3 lb. patty, char-grilled medium.	
Mini	5.5
Locally raised 1/4 lb. patty, char-grilled medium.	
Double Foster	8.5
Same as above 'cept bigger! Two 1/4 lb. patties char-grilled medium.	
Turkey	7
House ground turkey and bacon patty char-grilled well done.	
Lamb	8.5
House ground, locally raised lamb from Cattail Creek Farms, char-grilled medium.	
Veggie	8
Locally made HEMP patty.	
Grilled Cheese	4
The American classic, gooey melted cheese on Philippe's pullman bread.	

SPECIALTIES

Smoke Stack	10
Double Foster with smoked cheddar cheese, house cured pork belly, giant onion ring and Chipotle BBQ sauce.	
Cattail Creek Forager	10
Cattail Creek lamb burger with beer braised portobella mushrooms, grilled onions, herbed chevre and arugula.	
Tequila Picante	10
1/3 lb. Foster Burger with pepper-jack cheese, tequila jalapeno slaw, guacamole, and fried jalapenos.	
Willamette Valley Veggie	10
Beer braised Portobella mushroom, grilled seasonal squash, Mama Lil's peppers, beets, herbed chevre and arugula.	
Tuscan Turkey	10
House ground turkey bacon burger, provolone cheese, stacked with pepperoncini, tomato aioli, baby spinach, oil cured sun-dried tomatoes and fried capers.	
Chili Burger	10
1/3 lb. Foster Burger char-grilled medium topped with chili, green onions and shredded cheddar jack cheese.	
Foster Melt	10
1/3 lb. Foster Burger smothered with herbed mushrooms, grilled onions and melted swiss cheese on grilled pullman bread.	

TOPPINGS

American	1
Cheddar	1
Smoked Cheddar.....	2
Swiss	1
Pepper Jack	1
Bleu	2
Provolone.....	1
Bacon.....	2
Fried Jalapeno	1
Herbed Mushrooms	2
Beer Braised Portobello	2
Grilled Onion.....	1
Onion Ring.....	1
Fried Egg	1.5
Avocado	2
Guacamole.....	2
"Srirancha*"	0.75
Chipotle BBQ.....	0.75
Beets	0.5

NEIGHBORHOOD FAVORITES

Your favorite creations served with lettuce, onions, house-made pickles and Foster Sauce.

Bacon Cheeseburger.....	10
Crispy bacon and melted cheddar on our 1/3 lb. Foster Burger	
Bleu Cheese Bacon.....	10
Crispy bacon and bleu cheese on our 1/3 lb. Foster Burger	
Mushroom Swiss.....	10
Herbed mushrooms and melted swiss on our 1/3 lb. Foster Burger	
Kiwi Burger	10
Lamb Foster with cheddar cheese, pickled beets and a sunny side up egg	

FOSTER BURGER

DRINKS

BEER

See blackboard for selections of drafts and bottles!

Microbrews	pint 5/pitcher 18
Cider	pint 5.5

SHOT and a BEER

Dharma Drinks	6
Shot of well whiskey & tall boy of PBR	
Pinehurst Kid	9
Shot of Hornitos, Tecate and a cinnamon orange slice	
Superchunk	10
Shot of Fernet and a root beer float	
Cheap Trick	7
Shot of Jameson and a house pickle juice chaser	

WINE

Ask your server for today's selections

Glass	6.5
Bottle	24

HOUSE COCKTAILS

Reverend Horton Heat	7.5
Rye Whiskey, Spiced Absinthe, bitters and sugar.	
Apartment 3G	7
Vodka, ginger beer, pear juice and spearmint syrup.	
Dirty Dancer	7
Tequila, ginger beer, cinnamon simple syrup and fresh squeezed juice.	
Suzy Greenburg	7
Gin, strawberry basil shrub and topped with soda water.	

DESSERT

Banana Split	7/15
Banana, vanilla ice cream, chocolate sauce, berry sauce, caramel sauce, nuts and a cherry on top	

KID'S COCKTAILS

Shirley Temple	3
Cherry or Vanilla Cola	3
Kid Shake	3
Chocolate or Vanilla	
Purple Cow	3
Grape Soda with a scoop of Vanilla Ice Cream	

SOFT DRINKS

free refill on fountain drinks

RC Cola, Diet, 7-Up, Ginger Ale, Squirt	2.5
Cock 'n Bull Ginger Beer	4
Draft Crater Lake Root Beer	4
Root Beer Float	5
Iced Tea	2.5

JUICE

Fresh Orange, Fresh Grapefruit, Fresh Lemonade ..	3.5
Cranberry, Apple, Tomato	2.5

Moscow Mule	7
Vodka, ginger beer and fresh lime juice.	
Classic Mojito	7
Rum, fresh muddled mint, lime juice and soda water.	
Front Porch	7
Sweet tea vodka, fresh squeezed lemonade and served over ice.	
The Diesel	7
Bourbon, cock & bull and orange bitters.	

Milkshake	small 5/ large 8
Vanilla, Chocolate, Malt, Coffee .	
Cockshake	8
Add a shot of well liquor to any milkshake, or choose our daily special from the blackboard	